

# Boronia Grove

FUNCTION & CONFERENCE CENTRE

## Dining Recommendations

2 course menu / 3 course menu

### Entrée

Soup (sweet potato, pumpkin, seafood chowder or minestrone)  
Seafood medley of pacific oysters, New Zealand mussels, king prawns & baby octopus on masculine lettuce.  
Field of mushrooms stuffed with herbs, parmesan and bacon on a bed of rocket  
Smoked salmon with melon and strawberries  
Prawn Cocktail  
Chicken Cesear Salad  
Thai beef salad on grass noodles with chili & lemongrass  
Caesar salad with sun dried tomato, garlic croutons and grated parmesan

### Main course

Slow roasted organic chicken with bacon & herb stuffing with a chicken & lemon jus  
Char Grilled scotch fillet with a Shiraz sauce & mustard mayonnaise  
Seared blue eye cod with a lemon sauce  
Penne pasta with chicken, tomato & basil cream sauce  
Chicken mignon with herb butter  
Slow roasted fillet of beef with green peppercorn sauce  
Roasted lamb loin stuffed with tarragon & apricots with a lamb jus  
Roasted Atlantic salmon with a tomato salsa  
Pan-fried veal cutlets with white bean salad & red current jus  
Supreme of chicken with apricots and almonds  
Sweet potato lasagna

### Dessert

Sticky date pudding soaked in butterscotch sauce  
Tiramisu dusted with Dutch cocoa powder  
Malibu cake  
Traditional Pavlova with fresh fruit and cream  
Cinnamon & apple pudding soaked in cinnamon quill syrup  
Passionfruit marscapone & coconut garnish  
Jaffa truffle mousse with chocolate garnish  
Fruity bread & butter pudding with custard  
Mixed fruit plate with vanilla bean ice cream

Pre dinner drinks beer, wine and soft drink with canapés

3 course meal (alternating menu)

Beer, wine and soft drinks throughout function. Tea, coffee and after dinner mints

Minimum of 20 persons, or 20% surcharge will apply

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## Dinner Packages

**\$63.00 per person - 4 hour function**

Chef's selection of canapés on arrival (2 per person)  
3 course menu  
Tea, coffee and chocolates mints  
Continuous pouring of beer, wine and soft drinks for 4 hours

**\$68.00 per person- 5 hour function**

Chef's selection of canapés on arrival (2 per person)  
3 course menu  
Tea, coffee and chocolate mints  
Continuous pouring of beer, wine and soft drinks for 5 hours

**Minimum of 40 persons or a 20% surcharge will apply**

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## Buffet Packages

Buffet Menu 1 \$50.00 per person, Includes Alcohol Package

### Hot Selection

Green Curry Chicken served with Jasmine Rice  
Baked Whole Leg of Ham

### Cold Selection

Assorted Meat Platters  
Chutneys, Mustard and Condiments  
Chefs Selection of Four Salads  
Chefs selection of assorted deserts and fresh fruit

Buffet Menu 2 \$70.00 per person, Includes Alcohol Package

### Hot Selection

Green Curry Chicken served with Jasmine Rice  
Vegetable Lasagne  
Carved Leg of Ham  
Carved Rare Roast Beef  
Lamb Cutlets  
Roast Vegetables

### Cold Selection

Platters of Fresh King Prawns and Oysters  
Chutneys, Mustard and Condiments  
Chefs Selection of four Salads  
Chefs selection of assorted deserts and fresh fruit